NEW ENGLAND FARMER,

AND GARDENER'S JOURNAL.

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THE DAIRY.

[Translated from the French, for the New England Farmer.]

CHEESE.

(Continued from page 252.)

OF CHEESES WHICH PRESERVE A SOFT CONSISTENCY.

The rennet being prepared, it is mixed with the milk intended to be curdled; after remaining in a state of repose, a greater or less space of time, according to the circumstances, we have previously mentioned, the coagulation or curdling takes place. When the milk is sufficiently curdled, the whey collects, and is poured off, by inclining the vessel. The curd is then taken off with a wooden skimmer and placed in cheese wattles. These wattles or hurdles are moulds made of osier, earthen or wood, pierced with holes, and whose form and size depend upon those they wish to give the cheeses. The curd is drained in these moulds, until it is sufficiently dry. The moulds are placed upon grooved tables. We must observe that the curd drains the better, the less it is broken in putting it into the moulds. A more speedy and satisfactory result may be obtained, if a press is used for this purpose, a custom, which some who make the cheeses from Brie, begin to follow. Curd sufficiently drained constitutes the cheeses, which are eaten fresh, and which are known under the names of *skim milk cheese, soft cheese, new cheeses, cream cheese.* These different names depend upon the qualities of the milk from which the cheeses are made. Thus the *skim milk cheese* and *new cheese* are those made from skimmed milk. This milk may be allowed to curdle naturally, excepting when the cheese is to be kept. *Cream cheeses* are made from milk, preserving its cream. Rennet must be used for this — therefore the milk should be used as soon as taken from the cow, as otherwise the cream would separate from it. *Soft cheese* may be either fat or meagre, although it is most often the former. These different cheeses are eaten in their fresh state, with a little salt, especially by the country people, or mixed with sweet cream, and sprinkled with sugar when they are of a good quality.

Cheese is principally made in summer, because the milk then curdles most easily. It can however be made in winter by putting the vessel upon hot ashes, or in a "bain marie" (boiling water, in which a vessel is placed containing liquors or which requires a milder heat than the naked fire,) but the taste of the cheese thus obtained is not agreeable.

Cream-cheeses must not be confounded with the dainties which appear upon our tables under that name, (although it is improperly applied)—these are made of cream mixed with the white of eggs beaten stiff—all these kinds of preparations from milk will not occupy our attention.

Fresh cheeses are made from the milk of cows, sheep and goats. To have them very good the rennet is put into the milk as soon as it is drawn; they are drained more or less. If they are wished more fat, a little fresh cream taken from new milk may be added to the hot milk; in this case as we have before mentioned, the quantity of rennet must be increased. The curd of fat cheeses is seldom put into the mould as soon as it is formed, because it is best to wait until they are consolidated; which takes a longer time for cheese where there is cream than for those without, as milk is susceptible of being easily penetrated by any odor, cream-cheeses may be scented, as you wish, by mixing the aromatics with the milk when it is to be curdled.

It may be supposed that cheeses thus drained would pass sooner through the different degrees of fermentation, which would entirely spoil them, if this decomposition was not prevented by a method adapted to their nature. It is salt which serves as a preventative. From this use different kinds of cheeses which are preserved a longer or shorter time, but rarely, however, above six months, and which are eaten after they are dressed.

Gray salt is always employed to season cheese It should be dried perfectly and pounded very fine. The following is the method most generally adopted for salting the cheeses:

First—the cheeses intended to be salted must be drained. When they have acquired the necessary consistency, one side is sprinkled with salt; the next day, it is turned over and the other side salted in the same manner: thus you continue every day, until the cheese has received sufficient salt; this is easily known by the taste and when it will absorb no more.

In this state, the cheeses are placed upon hurdles, arranged for this purpose in the cheese-room; these are covered with straw upon which the cheeses are placed so as not to touch. They are turned every day for about two months, and in such a manner that the straw may be alternately above, to dry. After this time they are turned not oftener than every eight days, and care is taken, from time to time to renew the straw and wash the hurdles.

It now remains to *dress* the cheeses. This operation, which should not be done until the moment of sale, has for object the softening of the crust. It consists in first taking off with a knife the mould which covers the cheese. After this different methods are employed: some cover the surface with the dregs of wine, or better still with a cloth saturated with vinegar; others surround them with nettle leaves or cresses, which are renewed from time to time; sometimes hay dipped in tepid water is used. Again, especially in Brie, they are wrapped in a cloth, soaked for a few minutes in a weak lye; finally, in this same provmce, a certain quantity are put in a staved cask, each between two *cajots** separated by oat straw—the cask is placed in a moist place. However, all these modes do not appear to have a more certain effect than the method of keeping them in a cheese-room conveniently disposed, taking care to turn them as we have before said; or in a place where they will not dry too much nor too little. Those cellars, which keep wine well will also answer for cheeses. They should be often looked to, in order to put them in a damper place, when they harden, and in a drier place when too soft.

* Rushes or straw interwoven—a web.

OF THE DIFFERENT KINDS OF CHEESES OBTAINED FROM COW'S MILK.

Among the fat cheeses, the most esteemed are those of Viry, of Montdidier, of Neufchatel, and of Brie.

CHEESES OF VIRY.

These are brought in baskets in the form of a heart. They are nothing else than new cream beaten with a little rich curd, until it has taken a certain consistency; the percussion then ceases. These cheeses are excellent eaten fresh; but they should be consumed speedily, otherwise they are no longer good.

The cheeses of Montdidier do not differ from the preceding.

CHEESES OF NEUFCHATEL.

These little cheeses, which are *cylindrical* and about three inches long and two in diameter, are highly esteemed. They are rendered very fat, by adding to the milk just taken from the cow at noon, the delicate cream of the morning's milk; afterwards rennet is added. Others prefer putting the cream to the curd, when it is taken from the pan to put into mould. Certainly the simplicity of this procedure warrants its being employed everywhere, and there is no reason why it should not succeed when, by the care bestowed upon the cows, a substantial milk can be obtained from them. These cheeses keep fresh and good during eight days, wrapped in *Joseph* paper. A great many of these cheeses are thus dressed for Paris consumption during the winter.

CHEESES OF BRIE.

The best season for making cheeses, which are to be kept is the autumn. Some are made in the spring or the summer and in winter, but they are eaten fresh or half salted; those of the last season are the least esteemed.

The rennet is put into the milk, as soon as it is drawn; if delayed any time, the cream would rise, and the cheese would be in layers one fatter or richer than the others. When the curd is formed, it is put into osier frames, and drained. Some persons put it in wooden moulds, press it down with their hands and place on top a round wooden platter upon which they put a weight. They afterwards turn it out upon a cloth, put it back in its mould, and place it under a press. They repeat this operation five or six times, changing the cloth each time and returning the cheese. After that the cheese is placed in a flat trough and its upper surface rubbed with salt. The next day it is turned, the other side rubbed in the same manner, and left in the brine three days.

The dairy-women who do not put their cheeses in a press, are contented to let it drain, and when the curd becomes of a certain consistency, they salt it lightly before taking it from the mould, in order to dry it. They afterwards place it upon "*cajots*"; there they salt them as we have before said.

In this state, the cheeses are eaten under the name of half-salted cheese of Brie.

When they are to be preserved, they are placed upon "*cajots*" in the cheese-chamber; care is taken to turn them every day, and to wipe them with a dry cloth until they are perfected; the color and odor serves to show when they are so. Heat hastens this: consequently the temperature of the cheese-room should be kept at the degree, most proper to obtain cheeses as good as are desired.

The form of these cheeses is that of a disk, about a foot in diameter and an inch in thickness; the length of time they will keep varies according to the care taken in making them. We have already said that those, which are made in autumn were the best; these are generally eaten during the winter, some may be kept still longer. There is no doubt that those subjected to the press keep the longest, because the less whey the cheese contains, the better it will keep.

The greater part of the chéeses of Brie are finished by *straining*. This is a kind of fermentation which generally precedes decomposition. The paste swells, bursts the crust, and runs out in the form of a thick pap; it is at first sweet and pleasant, but afterwards becomes insupportably strong.

Those cheeses which *run* or are *strained*, have given rise to a kind of cheese known under the name of "pomages en pots de la poste aux chevaux de Meaux." It is in this city that they are made. The following is very nearly the manner in which they are finished: they keep the cheeses prepared by straining in a room appropriated to them; they are placed upon shelves which are kept quite clean, by washing them often with boiling water. To expedite the running off of the cheese, the air of the room is charged with alkaline gas. The paste which runs off is taken up twice a day, and heaped into pots of small dimensions. They are then covered with five or six leaves of parchment, and placed in the cellar.

They make with the rind and paste adhering to it another kind of strong cheese, which is esteemed only by the laborers, who eat it with bread.

The cheeses of Masolles, of which the manner of making is not well known, belongs also to this class. It would appear from their paste being always yellow, that they are kept in a moist place and in a large mass, which prevents the evaporation of the whey. These cheeses, which are sometimes meagre, and sometimes fat or creamy, are not very much sought after; they exhale a very strong odor.

The cheeses of "Mont d'Or, called "fourmes du Roche," those of Rollot, the *dauphins*, the *angelots*, are made in the same manner; but their form gives them different qualities.

In the cheeses of "*gerarmer*" and "*gerome*," made in the Vosgi, a certain quantity of cummin seed is mixed with the curd, when it is put into the mould, to give them an aromatic odor. In other cheeses, such as those which are made in the country of Liege, they mix with the curd parsley, scullions and tarragon (a salad herb) cut up fine. This is also done in Switzerland in the Canton of Glacis. These cheeses, esteemed in Paris, bring a high price.

[For the New England Farmer.]

MASSACHUSETTS SOCIETY FOR PROMOTING AGRICULTURE.

REPORT ON VEGETABLE AND GRAIN CROPS.

The Committee on "Vegetable and Grain Crops" respectfully submit the following report. They recommend that

To Mr John Moorehead of Marshfield in the County of Plymouth, be paid the premium offered on Carrots, for his fine crop of 645 bushels of 56 lbs. each, on 1 acre and 3 roods — being about 633 bushels on an acre $20

To Job Gardner of Swanzey, in the County of Bristol, for his crop of winter rye, on 1 acre and 15 roods, 47 bushels, weighing 60 to a bushel, being 43 to the acre $20

To William Carter of Fitchburg in Worcester County, for potatoes, 513 bushels on one acre 20

To the said Carter another premium for his great crop of Barley, 55 bushels. It will be seen, by Mr Carter's letter, that this crop of barley was raised on the same acre of land which gave him the year before, 677 bushels of potatoes. 20

To Payson Williams of Fitchburg — on condition of his furnishing the usual proofs, of Smyrna or Black Sea wheat, 50½ bushels on one acre 20

Mr Williams did not send the evidence required by the Trustees, because the premium offered was for *winter* wheat, whereas his was sowed in the Spring. After due consideration the committee think Mr Williams well deserving the premium offered on wheat. The common opinion respecting the black sea wheat, seems to have been that it is a *winter* grain. Mr Williams has the merit of having tried it in spring, and the hope is that his success will induce others to do the same.

The committee recommend that the letters of the applicants be published as a part of this report. They will serve to show pretty minutely, the kinds of soil, and the means used by the writers respectively, and thus, it is hoped, afford information which may prove useful to the farmer.

By order, P. C. BROOKS, *one of the Com.*

Boston, Feb. 5, 1835.

MR MOOREHEAD'S PREMIUM CARROTS.

Marshfield, November 20, 1834.

John Moorehead and James Moorehead testify, and declare on oath, to the following particulars respecting the crop of carrots raised by said Moorehead in Marshfield, this season. 1. The land was planted in corn in 1833, and was in good heart. 2. It had been used as a pasture for more than thirty years; one half of it was planted without any manure, the other half with a mixture of kelp and common barn yard manure; the product was forty bushels or over; it was *hoed* in the usual way three times, besides twice ploughing. 3. In the latter part of the winter of 1833, and the first part of the winter of 1834, there was carted seventythree loads of kelp from the sea shore, besides two loads of barn yard manure, making in the whole seventy-five loads for one horse; the loads were about one half as much as a three cattle team would draw; the distance about one mile; the kelp was laid in small heaps, three to each load, upon a piece of land containing one acre and three rods. 4. The quantity of seed used was a small fraction over three pounds. 5. In the beginning of April the old corn roots were dug up, the kelp spread, and the land ploughed; it was then hoed across the furrows, as it was not loose enough to receive the seed. Besides, there were some small stones and brier roots taken out. It was harrowed three times with a one horse harrow, then raked, which completed the preparation for sowing. The seed was sown from the 14th to 19th of April. First time of hoeing from 29th of May to 3d of June; second time from the 20th to 28th of June; third time from the 19th to the 29th of July.

The seed was sowed in rows thirteen inches apart, and after sowing was rolled with a light roller by hand.

Amount of labor:—

Drawing kelp from the beach,	$25 00
Digging out the corn roots and taking them off	1 00
Ploughing the land	2 00
Hoeing across the furrows and taking out small stones	5 00
Harrowing and raking it over	2 00
Sowing the seed and rolling	6 00
First hoeing,	6 00
Second hoeing, weeding and throwing out	10 00
Third hoeing and weeding	8 00
Harvesting and measuring the whole crop	25 00
Carrot seed	3 00
Total,	93 00

JOHN MOOREHEAD.
JAMES MOOREHEAD.

Plymouth, ss. Nov. 20, 1834. Personally appeared the above named John Moorehead and James Moorehead and made oath to the above and within deposition by them severally subscribed, before me, JOHN FORD, Jr. *J. P.*

Began to harvest carrots Oct. 26, and finished Nov. 8. The carrots were first dug up and laid in rows to dry, then carted to a piece of green sward, separated from the tops and dirt, carefully measured and some of them weighed. The whole amount of carrots was six hundred and fortyfive bushels, containing fiftysix lbs. and upwards.

Enclosed is a certificate of the measurement of the land by John Ford, Esq., together with the deposition of Geo. Washburne and John Moorehead, relating to the measurement of the carrots.

Also the deposition of John Moorehead and James Moorehead, relating to the state of the land and manner of cultivation. All of which is respectfully submitted by JOHN MOOREHEAD.

We, the subscribers, John Moorehead and George Washburne hereby certify that we dug and measured the carrots raised on the within acre and three rods of land, the present year, and there were six hundred and fortyfive busbels, each bushel weighing fiftysix pounds.

JOHN MOOREHEAD.
GEORGE WASHBURNE.

Plymouth, ss. Nov. 20, 1834. Personally appeared the above named John Moorehead and

George Washburne and made oath to the truth of the above certificate by them severally subscribed, before me, JOHN FORD, Jr., *J. P.*

Marshfield, Nov. 12, 1834. I certify that I weighed eighteen bushels of carrots for John Moorehead, in Fairbanks' Patent Hay Scales, which weighed after deducting his wagon 1035
Nov. 14, twenty bushels which weighed 1130
Nov. 17, eighteen bushels which weighed 1035
PARCLETE ALDEN.

I hereby certify that I measured the land on which John Moorehead of Marshfield, raised six hundred and fortyfive bushels, (at fiftysix lbs. per bushel) of carrots the present year, and found it to contain one acre and three rods and no more.
JOHN FORD, Jr. *Surveyor.*
Marshfield, Nov. 10, 1834.

[From the Yankee Farmer.]

BEES.

These useful little creatures require some attention in the winter. Many hives are lost, and we believe it is owing more to the want of proper care and attention, and the want of good management, as to the construction of the hives, shelter, &c. than to any ills that naturally attend them. Some leave their hives exposed to storms and sunshine, heat and cold, without any protection in all the changing seasons of the year; and as they have been successful at times, they laugh at the thought of any different management; and if they are unlucky, they think it was so fated, and that they could not prevent it. It is with this as it is with many other branches of rural economy, agriculture, &c. some suppose that they know so much that they can learn no more, and perhaps they are right in this supposition, for none are so deaf as those that will not hear, and none so limited in their knowledge as those that are content with what they possess.

We asked a man to subscribe for the Farmer, and he said that we could teach him nothing; seeing that he kept bees, we told him that we could probably give him some useful information on that subject, but he thought differently, and immediately observed that his bees did not swarm last summer; we informed him that we had one hive that swarmed six times, and they were all large swarms excepting one — he was surprised that other bees should do so much better than his own, and inquired the cause; we informed him that we put two large swarms together; and that such hives were much more profitable than the same number of bees in separate hives. They procure more honey in summer, and eat less in winter in proportion to their numbers; they will be much more likely to live through the winter; they are better able to defend themselves against their enemies; and they will swarm earlier, and send out more and larger swarms. So far from knowing how to manage bees in this manner, and the advantages resulting from this management, it seemed to him like a new thing under the sun. We name this circumstance, as this man is a fair specimen of thousands who honestly think that they cannot learn any thing new, when the only reason is because they never thought of many useful things that they might learn, if they would give their attention to them instead of following the tradition of their fathers, and rejecting the light of science, reason and experience. We name not these things as a censure upon the motives and dispositions of our fellow men, but upon their practice. But turning from the biped race, to the *many peds*, after this digression. As to the best methods to be pursued generally, for the protection of bees in different seasons, we may give our views and those of others, at another time in the appropriate season.

See to your bees; have you taken a peep at them since the cold *snap*, in order to see whether they are dead or alive? Sometimes the copious perspiration of bees congeals upon the sides of the hive; we have seen hives lined with ice formed in this manner. Moderate weather, together with the heat of the bees causes this ice to melt, and run down to the bottom of the hive, and the bees become suffocated; many valuable swarms are lost in this manner; and the best swarms are most liable to suffocation, as they are the largest and need the most air, and they generally have the least, as such hives are usually nearly or quite filled with comb and honey. As the heat caused by the bees assists the melting of the ice, the water will sometimes freeze as it runs to the bottom of the hive, and falls below that heat without any change in the weather; again, when the swarm of bees is too small to produce any heat of consequence, the ice will melt in the heat of the day, (if such a thing there be in our cold winters,) and congeal at the bottom as it grows cold towards night. This is much more likely to happen when the sun shines upon the hives. When a hive is exposed to the weather, the door is often filled up with snow so that but very little fresh air can be admitted, which may occasion the loss of a large swarm.

Some will disregard these observations, because bees have survived through the winter buried several feet deep in snow, or buried that distance below the surface of the earth in the fall; but a few instances establish no general rule. Perhaps circumstances were favorable; there might have been but a few bees in a large hive. Large swarms have been destroyed by remaining in close hives thirty-six hours. Sam Patch jumped from a great distance into the water several times without injury. Is that any reason that others should risk their lives and follow his example? Poor Sam himself *kicked the bucket* in that way at last.

The best way to prevent bees becoming suffocated in winter, is by the construction of their hives. There are many ways in which they may be made in order to answer that purpose. We made an improvement in hives last summer, adapted to most all kinds, which we think will prevent the loss we have named; it costs a mere trifle more, is very simple, and is attended with many important advantages; we will describe it in another number — say next month.

To prevent the suffocation of bees, bore several holes with a gimlet into the hives a little way above the bottom. If a swarm be large, they can bear a little exposure to the cold, and the hive may be raised one fourth of an inch from the board, and thus afford the bees fresh air for respiration when the door is barred up with ice.

WHOLESOME MEAT.—All meats, say writers on medical subjects, are best when the animal arrives at maturity. Hence to delicate persons chickens, lamb, veal, or pig, are not near so wholesome or nutritive as beef, fowl, mutton and pork.

IMPORTANT DISCOVERY — PERHAPS. — I have been a constant reader of the American Farmer from the time of its first publication, and frequently referred to it, in the hope of finding an effectual remedy against the attack of the worm on peach trees. I found at different times a number of publications upon the subject, and believe have tried the greater part of the remedies therein prescribed, without success. Finally, I concluded that the old method of cutting the worm out with a penknife, was the only one upon which any reliance could be placed and have therefore been in the constant habit of preserving my trees in that way for years. I have, however, lately made an experiment, which I have every reason to believe is quite as effectual, and attended with much less trouble. About a year ago, after I had gone the rounds, laid bare the roots, and cleared my trees of the worm, I took some fine screenings of Anthracite coal, and put about a qurrt or two to the roots of each tree; this was done to about one half of my peach trees. Last fall I went round as usual to cut out the worms; those trees which had the Anthracite coal screenings about their roots, were without a single exception, clear of worms, the others had as usual, a considerable number. I immediately applied the coal to the whole of my trees, and thus far, am well pleased with my prospects of success. I propose continuing the experiment another year, after which, I can speak with more certainty upon the subject; but the circumstance of that half of the trees upon which the experiment was made, although situated precisely like the others, having been found clear of worms, when the others were full of them, is strong evidence in my mind that the remedy will prove effectual. N.

Orwigsburg, Jan. 25, 1835.

PROPENSITY OF BIRDS.—At the recent fire in Spring street a covey of pigeons was observed hovering over the flames at a great height, presenting a beautiful appearance, resembling that of gold, caused by the reflection of the light below. For several minutes they were seen darting in every direction, as if at a loss where to wend their passage. At last they were noticed to follow the propensity ascribed to birds by naturalists, and plunged one by one into the flames, where they perished.—*Com. Adv.*

SEED WHEAT.—Extract from a letter:—"To obtain good seed wheat, my father has for several years used a very coarse screen in his fanning mills, which retains only the largest and best kernels. By this means all the foul stuff passes off, and his seed is perfectly clean. The additional expense of an extra screen is but a trifle.—*Genesee Farmer.*

RING WORM.—An esteemed friend says, common lamp oil applied to the part effected will cure the ring-worm.—*Ohio paper.*

A new mode of staining or ornamenting paper for rooms has been adopted at Paris, by means of wet or liquid saw-dust, giving it a very beautiful appearance.

TO DETECT COPPER IN GREEN TEA.—Put a few leaves of the tea, cut small, into a vial with two or three drams of liquid Ammonia, diluted with one half the quantity of water. Shake the vial, and if the smallest portion of copper be present the liquid will assume a fine blue color.

AGRICULTURE.

MR BLYDENBURGH'S ADDRESS.

Read at the Annual Meeting of the Rensselaer County Agricultural Society, October 7, 1834.

[Concluded from page 251.]

May we not confidently hope that the worthy gentlemen of these learned professions will at some day be willing to admit the scientific farmer to an equal rank in the scale of being with themselves? But the number thus favored, however, must, for some time to come, remain very limited; for though we have colleges of distinguished reputation dispersed throughout the country, yet the course of education they pursue is of too abstract a nature to be of any essential service to the interest of agriculture. There can be no doubt that those who have no faith in book farming will smile at the idea of a college-learnt farmer. But how many things have been smiled at as ridiculous at one period, and at a subsequent period hailed and applauded as wonderful improvements? We have theological seminaries, and medical seminaries, and law seminaries, and military seminaries, and each endowed with splendid and costly libraries, and all the paraphernalia of scientific illustration and experiment, and furnished with able teachers, liberally supported. But poor agriculture, whose hand sows the seed, and whose arm gathers the harvest and the vintage, on which all our earthly comforts and even our very existence depends, she can have no seminary in which to teach her sons the most valuable of all arts. No matter; they are nothing but clod-hoppers; if they can learn their letters and read the bible, what more can they want to know? Even our wise legislatures can grant supplies for literary and other public institutions with a liberality which does them great credit, but touch the string of agriculture, and it refuses to vibrate; the whole instrument seems paralyzed and makes no music.

But let me entreat the friends of agricultural improvement still to persevere, notwithstanding all these discouraging circumstances. Let the disciples of the old school ridicule *book* farming and laugh at the idea of an agricultural college, or of schools to teach the farmer how to hoe his corn. As I have already stated, the spirit of improvement is awake! Our State legislature already has the subject before it, and the agricultural society of the State will doubtless pursue it with persevering attention. It is true, we cannot have the credit of setting the example and leading the way. Such institutions are already established, and are producing most happy results in several parts of Europe; and young men are attending them even from this country. Let us then have the praise of setting the example in our own country, and let this State take the lead of all the others. Where is the man of so much apathy as not to be cheered with the anticipation of beholding such an institution; an extensive and handsome edifice, where our young men shall be taught, in theory and in practice, those immutable principles of nature which form the only infallible guide to all the substantial comforts of life? Where, by mingling the useful with the sweet, they will become inured to habits of industry: where science and art shall combine to inspire them with laudable emulation to excel each other! If we are charmed with viewing a garden, upon a small scale, the work perhaps of a single, but skilful individual, how infinitely more charming must be the view of three or four hundred acres, planned and laid out with all the accumulated skill of ages, aided by all the lights which science has thrown on the subject, with all the beauties of the vegetable world, and all that is useful in the animal! Could any earthly prospect be more delightful? I answer, yes; that of two hundred young men, vying with each other, in skill and industry, not only in improving and beautifying the establishment, but in improving their minds by study and their bodies by manly labor, infinitely more pleasing and more to their credit than the mountebank feats of a gymnasium; thus fitting themselves as brilliant lights to guide, instruct, and adorn the succeeding generation.

This view of the subject, or rather the subject itself, far surpassing any picture I can draw of it, will soon become reality, if those interested in its progress do their duty; and that they will do their duty, the talent and integrity already engaged are sufficient guarantee. Let this State set the example, and all the other States will imitate it. And what will hinder the same from taking place in every county? Should one county lead the way, there can be little doubt but all the others will follow. But the county institutions will of course be small, compared with that of the State. One hundred acres of good land, with other suitable investments, might be sufficient; and what mighty thing would the cost of a hundred acres of land and a little expense in buildings and apparatus be for this county? There is abundant reason to believe that such an institution in each county would be an immediate source of pecuniary profit, independently of all its other advantages. But the State institution must necessarily lead the way. That institution, then, as the parent or head, would furnish teachers for all the others, and it would also furnish seeds, plants, and animals, of every description; and as it would be foremost in all untrodden ground, it would protect the county institutions from all loss in new and untried experiments, and afford a pattern for them to follow in all their operations. The State could afford expenses in books and apparatus, as well as in the introduction and acclimation of rare and valuable exotic plants; and also in procuring valuable and extraordinary animals, which would be altogether beyond the reasonable means of a county, much more so of an individual; and yet these valuable acquisitions would be no less so, either to the county or the individual, because they cost comparatively nothing. There are probably more than a hundred thousand respectable farmers in this State. Many of these have been at very considerable expense to introduce some valuable breed of animals, or even the seed of some extraordinary vegetable. Now, suppose the expense so incurred should in some case, be a hundred dollars, — and it has been in many cases much more — this would be a heavy tax for an individual; but divide this tax among the hundred thousand farmers, and it amounts to one mill a-piece. And suppose this introduction were effected by the United States, the expense to individuals would be still less; the liability to imposition would be also less; and the chance of its being distributed over the States, and consequently the public thereby benefited, still greater.

Let this parent, or State agricultural school, be attended as it would be, and as I venture to say it will shortly be, by pupils from each of the counties, each of whom will be an interested representative of his own county; and let each county have, as there is reason to hope it will have, a school after the same model, but upon a smaller scale; and when this system shall even begin to be in full operation, how abundant will be its benefits to every farmer in the State, as well to those who have not, as to those who have been its pupils. If any new and valuable production is introduced, as fast as the course of nature will suffer it to multiply, it will, of course, be distributed for the benefit of the whole. Are new agricultural implements invented? here their comparative merits will be tested; and if, upon fair experiment, found not good, they will be condemned, without suffering individuals to be imposed upon. Here, also, every farmer in the county may, without much expense, go and view the operations himself, and not listen to stories which he has no faith in, or read books on the subject which he does not understand.

But I must quit, though reluctantly, this field of pleasing anticipation, but which, as I have already stated, I have no doubt, will soon be viewed a field of much more pleasing reality, and return from the long digression I have made, to the more immediate business of our infant institution. We cannot commence our school till the State shall set us the example; but we can cultivate our farm according to the best information we now possess, or can obtain; and we can go great lengths in improvement without waiting for better education.

By associating ourselves, as we propose to do, together — by the united talent, enterprise, and means of the county — by comparing our experience together, and mutually instructing each other — and by uniting all our efforts to obtain useful information from every quarter, and make every improvement in our power — we can, without doubt, make infinitely greater progress than we could all do collectively, each acting alone in his individual capacity.

Did I possess unlimited knowledge on the subject, and were I infinitely capable of giving instructions in agriculture, the present opportunity would scarcely admit of giving even a regular catalogue of its branches, much less a system of detailed instructions. You will indulge me, however, in a few words, merely to point out a few of those heads of the subject which I think most pressingly demand your attention, and also to offer a few brief remarks on the best course to be pursued in obtaining information.

There is an evil which sits like an incubus upon the very vitals of our agricultural interest, and which, until it shall be in a good degree removed, will forever paralyze all our efforts to improve it; and that evil is a kind of insatiable avarice to possess more land than we need or can cultivate. This is so deeply fixed in our minds by early impression, that it will be hard to overcome it. Our ancestors came from countries where the man who possessed land in fee-simple was looked up to as a superior being. No wonder that when they came here, where every man could obtain it, every one was anxious to become the lord of a little manor. This spirit has descended from father to son — every man reckoning his wealth by his number of acres, not by what he produced. The inevitable consequence is what we see from one end of the United States to the other — our farms unfenced, and a miserable cultivation scattered over four hundred acres, which

would produce more on one hundred. Our manure is spread over so much ground, and consequently so thin, that the rains wash it away, and it does little or no good; and all this for no benefit, unless to make our names look more respectable on the list of assessments. If a man wishes to buy land for speculation, he had better let it lie, than waste his time and money in attempting to cultivate more than he can manage to advantage.

Whenever a man enters upon the management of a farm, the first object to which he pays attention ought to be to see that every part is well, and thoroughly, and permanently fenced. Nothing is more preposterous than, because he thinks he cannot afford the time and expense to make good fences, to expose the avails of all his labor and seed to be destroyed, and at the same time teach, not only his own cattle, but those of his neighbors, to be unruly. If his object is to turn his time to profit, there is nothing enhances the value of a farm in the eye of a purchaser more than to see it well fenced, while decayed and ruinous fences often excite prejudice in his mind against the real intrinsic value of the land.

When the farm is duly fenced, the next object in course is, by all possible means, to render it productive; and this object, though attainable by every man in some degree, still opens a field of study which may occupy the mind of the most intelligent farmer with profit his life time. It would surpass the limits of our present meeting to make even the slightest attempt to particularize. I will only remark, that plants require food as well as animals, and cannot, any more than they, thrive without it. A great part of this food or nourishment they draw from the earth, and if the earth is not replenished with the means of affording nourishment, it becomes, as the common phrase is, worn out, and the labor of cultivating it is lost.

But various plants require various kinds of nourishment. The land, therefore, requires various kinds of treatment to keep it in order. In some cases, it requires large quantities of manure to be actually applied, and that of different kinds, according to the nature of the land, and of the crop to be put on it. Sometimes it may not only be kept in order, but greatly improved, simply by a proper rotation of crops. It often happens that the treatment which would benefit one piece of land would injure, or at least be of no benefit, to another. Thus, that which would be highly beneficial to sand would be of no use on clay. Hence it is a common saying in England, among those who use marl as a manure.

"He who marles sand will soon buy land,
But he who marles clay throws all away."

Many people avoid manuring their land because they cannot afford it; and the same economy teaches some to starve their cattle, because they cannot afford to feed them. The latter practice commonly ends in death just as the cattle get learnt; and the former if it does not end in the death of the farmer, will generally end in the transfer of his farm by the hands of a sheriff. To illustrate the difference by profit and loss, between manuring and not manuring, I will state a case founded on substantial facts, and I think the result will leave little doubt on the subject.

There can be no precise standard fixed as the average expense of raising an acre of Indian corn, but for the present purpose I will assume twelve dollars, which I think is rather a low estimate than otherwise. I have already stated, that Charles Bugbee, of Palmer, in Massachusetts, raised five hundred and forty bushels of corn from five acres. I knew his land in its original state, and I know twenty dollars per acre was its utmost value; and I also know it could not have been made to produce over twenty-five, or, at most, thirty bushels, whatever labor might have been bestowed on it. I will now present an estimate by Dr. and Cr., for five years, had it been cultivated in its former state, and another for the same time in its improved state, and see how the two accounts will compare, and what will be the footings by profit and loss.

In the first instance I will debit the account for the outsets, and credit the returns thus—

Dr.—5 acres of land of land at $20,	$100 00
5 years' interest at 6 per cent.	30 00
5 years' cultivation of 5 acres, at $12 per acre per annum,	300 00
Total,	$430 00
Cr.—The same land,	$100 00
5 crops of corn at 25 bushels per acre annually, 125 bushels each at 50 cents,	362 50
Total,	$462 50

Making, in five years, a net gain of $32 50.

We will now make the estimate on the land in its improved state.

Dr.—The ground and interest as before	$130 00
125 loads of manure at $1,	125 00
5 loads per acre per year for four years afterward,	100 00
5 years' cultivation as before	300 00
Total,	655 00
Cr.—5 crops of corn at 108 bushels per acre, 2700 bushels, at 50 cents.	1350 00
5 acres of land, now worth at least $60 per acre,	300 00
Total,	$1650 00

Leaving a balance on the profit side, of $995.

However extravagant this estimate may seem to those who have not duly considered the subject, it is no more than a fair view of the difference between manuring and not manuring.

As to the various modes of improving your soil, whether by actual manuring or rotation, or both united, and in what manner, you will find at least much information in the various periodicals devoted to the subject in our own State. Among these the New York Farmer, and the Genesee Farmer, are especially entitled to notice; but the little Cultivator, edited by the President of the New York Agricultural Society, contains more valuable information on the subject than was ever offered to the public at the same expense.

But even with the assistance of these publications, until the State and county schools shall be established, and in full effect, the most copious source of information will be the united efforts of the State and county societies. It is to social intercourse that we owe nearly all the improvements which distinguish civil society. Improvements which perhaps the most ingenious member of society would never have dreamed of in a solitary state, are presented in society almost every day; and these multiplied into each other by constant interchange of ideas, are increasing, in proportion, the stock of useful knowledge.

It is true, our society, in its present incipient state, scarcely presents an epitome of what we have reason to hope it will soon appear. But what is never begun can never be accomplished. The astonishing beneficial effects of agricultural societies present themselves around us in every direction. The money and time it will cost individually to make this society highly respectable are too trifling to be worthy of serious notice; while the benefits resulting from the united efforts of all the talent and enterprise in the county will be beyond the power of calculation. Every one, by bringing his individual stock of knowledge into the general mass, will be entitled to the benefit of the whole, for knowledge never lessens by being divided. Each one will feel his ambition increased by emulation, and his desire not to be behind his associates will constantly increase his efforts for his own benefit. In short, we if consider the trifle it will cost, and the immense benefits naturally resulting from it, it is hardly to be believed that any respectable farmer in the county will withhold his name from becoming a member of the Rensselaer Agricultural Society.

WOOL.

The quantity grown in this state is annually and rapidly increasing, and the quality improving. Farmers generally are becoming better judges of both the animal and its fleece, and raise more of the valuable kinds. The native sheep have been much improved upon by intermixure with the foreign varieties, and we bid fair by a careful attention to this branch of agriculture, considering our facilities for its prosecution, to rival the English in the quality and weight of carcass, whilst we compete with Saxony and Spain in the fineness of the fleece. Perseverance will in a short time effect this, for the American wool is now preferred by our own manufacturers to a rather finer quality of foreign, because it works up better. The home market being supplied, the prospect is, we will soon see the time when it will be sought after from abroad.

The price was about the same as last year, if anything rather better; the supply on hand now in the country is not large and will probably be very nearly consumed by the manufacturers this winter and the coming spring. The importation the last season has been small, and the prospect of the price for the crop of 1835 as flattering as the one just disposed of. The last public sales previous to the suspension of navigation by water, (and which are a criterion not only of the quantity in market but the prospect of what the price is to be for months to come, was quite as good as former sales, and if any thing rather in advance. The price of the article in Europe remains much the same as it has been some months previous, although there were reports to the contrary. The manufacturers of woollens in Europe have constant employment and brisk demand for their products.—*Cultivator.*

To make Castor Oil palatable.—Take the quantity of oil you propose for the dose, and boil it a few moments in an equal quantity of milk; then sweeten it with a little sugar. When the mixture has cooled, stir it well, and administer it. There will be no necessity of giving the child anything to drink after taking the mixture, for the taste of it is more pleasant than any other drink you can give.

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, FEB. 25, 1835.

COLD WEATHER.

[Continued from page 254.]

I have said that the air being heavier and more dense in valleys is capable of containing more cold and frost. And I frankly confess I am somewhat a heretic with respect to the theory that cold or frost is a mere negative of heat. From a long course of observation on the effects of frost on the various phenomena connected with it, I have been led to the opinion that frost is something positive, something material, capable of attracting and being attracted. And I think the various phenomena of frost are more easily and satisfactorily explained by this hypothesis than on the other.

I know that air, being a conductor of heat, will sometimes when rapidly applied to a substance conduct off the heat, so as to produce frost. But this does not prove that frost is not material. It only proves that when the heat, the antagonist principle of frost, is drawing off, frost as a substance makes its appearance.

In the spring and fall, when we are afraid, from the coldness of the day, that there will be frost, if a brisk breeze springs up towards night or in the evening, our fears cease, and no frost ensues.

Every person, who makes much observation respecting the effects of frost, knows that in the fall, when cold weather commences, that in a field of potatoes, a slight breeze of air will protect the hills a little elevated above the others, while those hills not more than three feet from them, and depressed six inches below them so that they cannot feel the influence of the breeze are much injured — the higher hills breaking the force of the breeze upon the lower.

Every person in Vermont knows that the frost falls later in the spring, and earlier in the fall in the valleys than on the hills, unless there be a fog in the valleys to prevent it. And there is almost always less motion in the air in the valleys than on the highlands. Why in these cases should not the brisk air on the hills conduct off the heat so as to prevent frost, while it lights on the lower ground, when there is scarce any motion in the air.

I will mention one more fact in connexion with this subject. Some years since I saw in the paper that a person hung a pail of water on a favorite fruit tree, while in blossom, to protect it from frost. At the time, I supposed that if it could have any effect it must be by creating a miniature fog.

Now for the fact — a few years since I was deliberating where I should place some early potatoes for seed, so as to keep them from frost, and from being mixed with other potatoes. I was advised to put them into a cellar, where there was a water cistern; this was the coldest cellar under my house. But I adopted the advice, and have pursued the practice, ever since. On the 4th of January the water froze over in the cistern, and within two days the ice was from one to two inches thick. I then thought of my potatoes, and supposed them worthless. But they were not touched by the frost. Was this because the air conducted the heat from the water to the potatoes? If so why did it not conduct the heat from the potatoes? Was it not rather that the water attracted the frost, if a material thing, with greater power than the potatoes possessed?

I have stated the foregoing facts, that you and your readers may make the most and the best of them, and not to support any vague theory of my own. And as it is not my intention nor wish to disturb the long repose of the theory alluded to, I will stop here, and subscribe myself,

Your obedient sevant,

Jan. 14, 1835. A VERMONTER.

P. S. Since writing the foregoing, the *New England Farmer*, of Jan. 21st has come. And to your annoyance, and possibly that of your readers, I have read the communication of A. G. in it, upon which I wish to submit a few remarks.

A. G. says that the greater density of the air is the cause of the greater degree of cold in the valleys. I certainly shall not quarrel with this, for it is the only reason I have assigned for it in calm weather.

But I am not satisfied with his reasons for that effect. He says that air is a great conductor of heat. That is true. But how does this, by itself account for the greater degree of cold in the valleys. From what, at such times does it conduct it? As to this we are left in the dark. It may, if possible, conduct it from the frozen earth, colder than itself. But at any rate, the heat which it conducts from the frozen earth, must be in very small quantities, and a very cold kind of heat.

Although the air frequently robs us, in these hyperborean regions of more heat than we well know how to spare, yet I doubt, whether we ought to charge all the inconvenience we feel from frost to the air.

A. G. says in answer to Mr Breck's second question that he thinks if there had been wind on Sunday morning there would have been very little difference in the cold, in the valleys and on the hills; and adduces theoretical arguments in support of his opinion. But these arguments are in direct opposition to the facts I have stated — facts well known in Vermont since the multiplication of thermometers.

The causes assigned for cold and frost are, generally, mere theory, and present the finest topics imaginable for disputation, as they cannot be brought to the "searching" test of facts.

By the Editor. — The facts above stated by our respected correspondent, are, some of them new to us, and the knowledge they convey may be of much practical utility in agriculture and rural economy. We do not however, altogether coincide with him respecting the *causes* of some of the *effects*, which have met the attention of his observing mind. For instance, we believe that cold or frost is nothing but the want of or rather a less degree of heat. Likewise we are of opinion that the heat given out by water while freezing saved his potatoes from frost. But we have not at present, time nor room to give the reasons for our belief; and this is not of much consequence, since facts are of much more importance than theories. We hope, some time, to resume the subject, with allusion to the valuable facts, with which we have been obliged by "*A Vermonter;*" and solicit the continuance of his favors of a kind similar to that for which we are already much his debtor.

RELATIONS WITH FRANCE.—The last intelligence from France gives reason to hope that matters in dispute between the two nations will be settled amicably. The French Chamber of Deputies acknowledge the justice of our claims, and appear disposed to comply with the terms of the treaty in which the debt is guaranteed to the United States.

The Editor of the Louisville Journal has adopted an excellent method of stopping the personal controversies which so often creep into the journals of the south and west. He has determined upon charging two dollars a square for every publication of the kind.

EMIGRANTS TO LIBERIA.—It appears from a statement in the African Repository, that 2,886 colored emigrants have been conveyed to Liberia under the auspices of the Colonization Society, since its foundation, 1,197 of whom were from Virginia, 582 from North Carolina, 387 from Maryland, 201 from South Carolina, 106 from Georgia, 103 from Kentucky, 70 from New-York, 65 from Pennsylvania, 55 from Tennessee, 40 from the District of Columbia, 32 from Rhode Island, 21 from Louisiana, 10 from Mississippi, 8 from other States, and 2 native Africans.

Drs Townsend and Dean have been elected Consulting Surgeons by the Board of Trustees of the Massachusetts General Hospital.

COLLEGE FOR LADIES.—The Kentucky Legislature has conferred upon Messrs Van Doren's Institute for Young Ladies, in Lexington, the chartered rights and standing of a College, by the name of Van Doren's College for Young Ladies.

Judge Mellen, lately retired from the office of Chief Justice of the Supreme Court of Maine, having arrived at the constitutional limit of age for that station, his 70th year.

Young Marcy, one of the Convent rioters, has been sentenced to three days solitary, and confinement in the State Prison for life!

MASS. HORTICULTURAL SOCIETY.

Saturday, Feb 21.

From Mr Manning, a basket of the Danvers Winter Sweet, or Eppes Sweet, the same kind exhibited on a former occasion: a native; one of the fairest and most valuable and productive Sweet Apples yet known.

For the Committee,

WILLIAM KENRICK.

Mr Thomas Mason of Charlestown Vineyard, exhibited the following Flowers:

Pæonia moutan Banksia; Azalea indica; Azalea purpurea; Iris chinensis; Camellia pompone; Cornæ alba; Gnaphalium glomeratum; Salvia fulgens; Polyanthus; Roses; Viburnum tines; Primula; Geranium; Stocks, &c. By order of the Committee,

JONA. WINSHIP.

TO CORRESPONDENTS.—A number of valuable articles intended for this day's paper, are of necessity postponed to our next.

THERMOMETRICAL.

[Reported for the New England Farmer.]

Range of Thermometer at the Maverick House, East Boston, in a shaded Northwesterly exposure, free from the wall.

FEBRUARY, 1835.	7, A. M.	1, P. M.	9, P. M.	Mean
MONDAY, 16, - - -	19	26	26	24
TUESDAY, 17, - -	26	32	33	30
WEDNESDAY, 18, - -	33	36	33	34
THURSDAY, 19, - -	33	41	36	37
FRIDAY, 20, - - -	30	44	34	36
SATURDAY, 21, - -	33	42	39	38
SUNDAY, 22, - - -	40	53	52	48

HORTICULTURAL REGISTER & GARDENER'S MAGAZINE,

FOR MARCH, will be published on Monday next,—containing articles of unusual interest and usefulness, with a splendid COLORED PLATE of the CANTUA.

The demand for this publication, and the interest manifested by Correspondents, render the expectation of a large edition quite certain; and subscribers will be supplied from the commencement of the volume.

GEO. C. BARRETT.

WILLIAM PRINCE & SONS,

PROPRIETORS of the Linnæan Botanic Garden and Nurseries, announce the following Catalogues, with greatly reduced prices—Catalogues which are distributed gratis on application, post paid.

No. 1. Fruit and Hardy Ornamental Trees, Shrubs and Plants—pp 90.
2. Bulbous and Tuberous rooted Plants, Double Dahlias, &c.—pp 24.
3. Green house Trees, Shrubs and Plants—pp 44.
4. American indigenous Trees, Shrubs and Plants—pp 50.
5. Catalogue of Garden, Agricultural and Flower Seeds.
6. do do do do do in French

BOOKS—Prince's Treatise on Horticulture, 75 cts.
do do The Vine - $1 50
do do Fruits, or Pomological Manual, containing accurate descriptions in detail of about 300 varieties of Fruits, in 2 volumes—$2 00.

The books and catalogues can be transmitted by mail at a postage of 1½ to 2½ cents.

Chinese Mulberry, or Morus Multicaulis trees at $25 per hundred, or $4 50 per dozen and cuttings $6 per hundred—Grape Vines of various kinds at $3 per dozen, and $20 per hundred and upwards—Raspberries of fine kinds at from 5 to $8 per hundred—Large Red and Large Yellow, Antwerp, Large Red Barnet, Taylor's Paragon, and Beehive Raspberries at $16 per hundred or $2 50 per dozen—Large Dutch Currants at 12 dls per hundred or 2 25 per dozen—Large Lancashire Gooseberries, comprising all the choicest varieties and colors, 20 dls per hundred or 3 dls per dozen—Double Dahlias, each distinct by name, selected by us at 3, 4 50 and 6 dls per dozen—Finest Lucerne Seed 25 cts per lb.—Dutch Clover Seed 25 cts—Perennial Rye Grass 2 50 cts per bushel—Italian Rye Grass 3 dls—Orchard Grass 2 50 cts. and other Grass Seeds and Garden Seeds of every kind at the lowest rates, and quality expressly guaranteed. Orders sent direct by mail, will be executed with pointed attention, and shipped or forwarded precisely as directed. 3t feb. 25

LUCERNE, or FRENCH CLOVER.

Few articles of foreign introduction have ever succeeded so well as this valuable Clover; many of the first Agriculturists in our country have, and still continue to cultivate it with increasing success. J. Buel, Esq. of Albany, has given it a fair trial and is fully satisfied of its utility and economy to the farmer; also, V. Livingston, Esq. of Greensburgh, N. Y. The following is from James Byrd, Esq. Flushing, Long Island, to G. C. Thorburn, Esq.

"FLUSHING, 2d mo. 1834. Respected friends:—I now hand you a particular statement how I managed my Lucerne.

"1831. I this spring sowed 20 lbs. of seed on my wheat about the time clover is usually sown, and harrowed it both ways with a sharp heavy iron tooth harrow. It came up well, and produced three good crops of hay the following year.

"1832. Harrowed the lot three times over, and, in order to see whether it proved injurious, I had part of it done six times over. I did not find that it injured the plants, but had this good effect, that it killed nearly all the weeds and natural grass, and was very beneficial to the Lucerne.

"1833. Had it well harrowed again this spring, and had three good crops of hay. I weighed part of the first crop after it was well cured, and found it produced nearly two and a half tons per acre.

"The harrow ought to be made in two parts, and hung together with hooks and eyes, it being much easier to clear them from grass than when made in the usual way, and, in my opinion, are much better for all purposes; it ought to be so constructed as for the teeth not to follow each other. Be careful to pick up the stones after every harrowing, and it would be well to harrow it after every mowing. Light, dry land is best for the grass. Unless the land is very level, I think it would be best to place it in ridges twenty feet wide. If sown in ridges, it must be always harrowed the long way. The clover ought to be raised eight or ten inches above the harrow, in order that it may run level; otherwise it will injure the plants. I had mine made with notches, to regulate the height. I am convinced that the best way to prepare land for Lucerne is to plough in *plenty* of manure in the spring, and plant it with corn, having it well ploughed and hoed, so as to be kept perfectly clean. In the fall, after taking off the corn, sow wheat, manured with ashes."

The seed now offered is what is called *Lucerne du Provence*, which simply means that it is the *Provence* seed, from Provence, the finest Lucerne country in France.

In order to give this valuable Clover the widest circulation, we have reduced the price to 25 cents per lb. — was formerly 37½ cents.

On hand, as usual, an extensive collection of garden, field, and flower Seeds. GEO. C. BARRETT,
Feb. 18. *New England Farmer Office.*

TO LET,

ON a lease of five or more years, as may be agreed upon, a Farm, containing one hundred acres of Land, suitable for a Dairy, with dwelling house, barn, and all other buildings requisite, a good orchard, and well watered. The situation is two miles from the city of New Haven, in the Parish of Hampden. For further particulars address (post paid) to No. 265, box, post office, New Haven. Feb. 25.

REGISTER FOR 1835.

JAMES LORING, 132 Washington Street, has just published the Massachusetts Register for 1835, containing the names of the new Legislature, new city officers, justices, lawyers, ministers and doctors throughout the State; with the cashiers of the Banks in Maine, Vermont and New Hampshire, and the names of the Banks in Connecticut and Rhode Island. Also, a complete list of the post masters, militia officers, colleges, education, missionary, bible, tract, sabbath school, medical, literary, marine, temperance and charitable societies; banks and insurance companies; national, army and navy departments; names of consuls, &c. and much other useful information.

Also—just published, STORIES OF GEN. WARREN, in relation to the *Fifth of March Massacre, and the Battle of Bunker Hill.* To which is added, Gen. Warren's fifth of March Oration.—By a Lady of Boston. feb. 25.

IMPROVED SHORT HORNED STOCK.

To be sold, a number of fine animals, from the breed of Denton, Admiral, Wye Comet, &c. Apply to A. GREENWOOD, on the Welles farm, near Doctor Codman's Meeting-House, in Dorchester. feb. 25.

EARLY FIELD CORN.

JUST received, a quantity of the Early field Corn, described by Samuel S. Lathrop in the 24th number of the present volume of the New England Farmer. G. C. BARRETT.
Feb 25

MORUS MULTICAULIS.

Trees of the above new variety of the Mulberry for sale by the subscriber at $40 per hundred, $5 per dozen, and 50 cts. each, being about six feet high. Orders solicited.
Feb. 18. GEO. C. BARRETT.

COMPLETE SET OF THE FARMER.

FOR sale at this office, one complete set of the New England Farmer, comprising twelve volumes, neatly and well bound, and perfect. Price $3 25 per volume, *cash.* Feb. 18.

WANTED

To hire from three to five years within three or four miles of Boston market a Farm from ten to thirty acres of land with a good dwelling house and other out buildings. For information apply to No. 56 Faneuil Hall Market.
Jan. 28.

GREEN HOUSE GLASS.

Of *superior thickness* with every quality of *Window Glass* for sale by LORING & KUPFER, No. 10 Merchants' Row.
Jan. 23. 2mis.

MULBERRY AND SILK.

COBB'S Treatise on the Cultivation of the Mulberry, and upon Silk, being an improved edition. For sale at the office of the N. E. Farmer. Price 50 cents.
Jan. 21. GEO. C. BARRETT.

HERDS GRASS, OR TIMOTHY SEED.

200 BUSHELS Herds Grass Seeds, growth of 1834, of very good quality and unusually bright and clean, just received and for sale at the New England Seed Store, 51 & 52 North Market street. GEO. C. BARRETT.
jan. 7.

FRESH WHITE MULBERRY SEEDS.

JUST received at the New England Seed Store, 51 & 52 North Market street,

A quantity of fresh and genuine White Mulberry-seed, from one of the greatest Mulberry Orchards in Connecticut, warranted new and good, directions accompanying each package.
Dec. 31, 1834. GEO. C. BARRETT.

GARDENING.

FRANCIS OBERSHELF, German by birth, 32 years of age, having a small family—three years in this country—he has acquired a competent knowledge of English, and wishes a situation in Boston or its vicinity. Having, both in Germany and the United States, given his attention exclusively to gardening, he has no doubt of giving satisfaction to his employers. Direct to F. O. GARDENER, Providence, R. I. Feb. 18.

TO LET.

A Farm of about 100 or more acres of Land, situated one mile from the city of New Haven—very desirable as a Dairy, a great part being pasture, and produces good hay. There is a cottage, and every requisite building, all newly erected, and may be had for such term of years as may be agreed upon, at a moderate rent. Address No. 265, Post Office, New Haven, (post paid.)

The stock of Cows, Team, and Implements of Agriculture, may be taken with the Farm at a fair valuation. Feb. 25.

S. CHANDLER, LEXINGTON,

HAS constantly on hand, for sale, Agricultural Implements of the most approved construction, Herds Grass, Northern and Southern Clover, Garden and Flower Seeds. feb. 25.

PRICES OF COUNTRY PRODUCE.

CORRECTED WITH GREAT CARE, WEEKLY.

			FROM	TO
APPLES, russets,		barrel	2 50	3 00
BEANS, white,		bushel	2 00	2 25
BEEF, mess, (new)		barrel	10 50	11 00
Cargo, No. 1.		"	8 00	8 75
prime,		"	6 75	7 00
BEESWAX, (American)		pound	20	23
BUTTER inspected, No. 1,		"	14	17
CHEESE, new milk,		"	8	9
skimmed milk,		"	3½	6
FEATHERS, northern, geese,		"	40	45
southern, geese,		"	35	38
FLAX, American,		"	10	11
FLAXSEED, none,		bushel	1 25	1 37
FLOUR, Genesee, cash		barrel	5 75	5 87
Baltimore, Howard street,		"	5 37	5 50
Baltimore, wharf,		"	5 50	5 62
Alexandria,		"	5 25	5 37
GRAIN, Corn, northern yellow		bushel	72	72
southern yellow		"	65	68
white,		"	66	67
Rye, northern,		"	80	82
Barley,		"	63	65
Oats, nor hern, (prime)		"	47	48
HAY, best English,		ton	18 00	19 50
eastern screwed,		"	13 00	15 00
hard pressed,		"	14 00	16 00
HONEY,		gallon	37	42
HOPS, 1st quality (new)		pound	11	12
2d quality		"	10	11
LARD, Boston, 1st sort,		"	9	
southern, 1st sort,		"	7	8½
LEATHER, slaughter, sole,		"	19	20
do. upper,		"	10	12
dry hide, sole,		"	16	18
do. upper,		"	18	20
Philadelphia, sole,		"	27	30
Baltimore, sole,		"	25	27
LIME, best sort,		cask	1 00	1 12
PORK, Mass. inspect. extra clear,		barrel	17 00	18 00
Navy, mess,		"	16 00	
bone, middlings,		"	8	8 58
SEEDS, Herd's Grass, (new)		bushel	2 25	2 50
Red Top, northern,		"	75	1 00
Red Clover, northern,		pound	8½	9½
White Dutch Honeysuckle,		"	25	31
TALLOW, tried,		cwt.	7 50	8 00
WOOL, prime, or Saxony Fleeces,		pound	60	65
American, full blood, washed,		"	50	58
do. 3-4ths do.		"	45	50
do. 1-2 do.		"	38	42
do. 1-4 and common		"	32	35
Native washed,		"	38	40
Northern pulled. Pulled superfine,		"	50	55
Northern pulled. 1st Lambs,		"	40	45
Northern pulled. 2d do.		"	30	33
Northern pulled. 3d do,		"	23	25
Northern pulled. 1st Spinning,		"	35	40

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET.

RETAIL PRICES.

HAMS, northern,	pound	11	12
southern,	"	8	9
PORK, whole hogs,	"	6	7
POULTRY,	"	10	12
BUTTER, (tub)	"	16	17
lump	"	18	20
EGGS,	dozen	18	20
POTATOES,	bushel	37	50
CIDER,	barrel	2 75	3 00

BRIGHTON MARKET.—MONDAY, FEB. 23, 1835.

[Reported for the Daily Advertiser & Patriot.]

At market 573 Beef Cattle, 10 Cows and Calves, 870 Sheep, and 275 Swine.

PRICES. *Beef Cattle*—Last week's prices were not supported, particularly on middling qualities; three or four yoke extraordinary fine something over 34s 6d, and a very few at 34s 6d; we quote prime at 31s 6d a 33s 9d; good 30s 6d; thin 25 a 28s 6d.

Cows and Calves—Sales $17, 22 and 25.

Sheep—Lots stall fed were taken at 24s, 27, 30, 32, 36, and a few at 42s.

Swine—All at market were taken in one entire lot at about 5½; no small lots sold. At retail, most of which were small, 6c for sows and 7 for barrows.

XUM

MISCELLANY.

[From the New England Magazine.]

THE MORNING STAR.

A single star just risen!
How tranquilly
In Heaven's pure shrine its image burns!
Star of the morn, my spirit yearns
To be with thee.

Lord of the desert sky!
Night's last lone heir,
Calmly thou smilest from on high,
Gazing, as if an angel's eye
Were stationed there.

Is it an idle dream?
Or can it be
That in yon orb a spirit reigns,
Who knows this earth, and kindly deigns
To smile on me?

Heaven's glittering train are flown—
Quenched each pure spark—
Save where some distant Sun's pale ghost,—
Frail remnant of a scattered host,—
Peeps through the dark.

But thou, fair pilgrim-star,
Night's youngest-born,
Wilt not withdraw thy steady light,
Till bursts, on yonder snow-crowned height,
The yellow morn.

Oft have I watched, dear orb,
Thy early ray;
A type art thou, of hopes that spring
When Joy dies—brightly heralding
A brighter day.

So, when from my life's course
Its stars are riven,
Rise o'er the death-mists gathering dun,
—Herald of an eternal Sun—
Rise, hope of Heaven! F. H. Hedge.

AN AMERICAN SHIP.

I well remember the impression made on my mind by the first article of American manufacture I met with. It was at Havre, in France, the first time in my life that I had beheld the ocean, a few days before I was obliged to cross it. I was walking along the quay with a French gentleman, and as among the crowd of vessels before us there were but few that had hoisted their national colors, I requested my companion to point out to me some of the American ships. He told me that I might, without any one to tell me, know any American vessel in the port from any other by its perfect neatness and order in every part of it. The ship in which I embarked for the United States—the same that a short time before had carried to these shores the faithful friend of this country, the immortal Lafayette—that ship was the first article of American manufacture that met my delighted eyes. The whole of my voyage confirmed my first impression. Insignificant as it may be in itself, we know that personal experience, as it brings home to us the reality of things that we before knew only from hearsay or from books, helps us greatly to form a just estimate of the most complicated, comprehensive and important objects. When I saw, during a heavy sea, the whole crew like the well trained members of one athletic man obey without confusion or delay the orders of the directing mind; when I saw the sailors, at the word of command, climbing and clinging to the further ends of the yards to lash the sails, singly and calmly intent upon their task, and as unmindful of the cold December bath into which every roll of the ship plunged them, as if they were playing seesaw in the shipyard—when I saw this perfect management of one well-manned and well-commanded American vessel, I found in it a natural solution of the wonderful growth of this country. And when I approached the noble harbor of New York, with its forest of masts, I entered more deeply into the spirit and destiny of this land of promise, that in time of peace throws forth its merchant vessels, like bread upon the water, for a plentiful harvest; while in time of war, like the Athenians of old, it seeks and finds salvation in its "wooden walls."—*Dr Follen.*

LITERARY PIRACY.

Upon the first appearance of "Akenside's Pleasures of Imagination," the author's name not being prefixed, a Mr Rolt, author of a "Dictionary of Trade and Commerce," had the impudence to go over to Dublin, publish an edition, and put his name to it. Upon the fame of this he lived several months, being entertained at the best tables as the "ingenious Mr Rolt." Akenside at length, detected the fraud, and vindicated his right, by publishing the poem with the real author's name.

Dr Campbell, of St Andrews, wrote a treatise on the Authenticity of the Gospel History, and sent the manuscript to his friend and countryman, a Mr Innes, a clergyman in England. The latter published it with his own name, and before the imposition was discovered, obtained considerable promotion as a reward of merit.

Dr Hugh Blair, and Mr Ballantine, a friend of his, when students of divinity, wrote a poem, entitled, "Redemption," copies of which, in Manuscript, were handed about. They were at length surprised to see a pompous edition in folio, dedicated to the Queen, by a Dr Dandler, as his own. —*Chambers' Edinburg Journal.*

Duelling at New Orleans.—A correspondent of the Baltimore Patriot at New Orleans describes a state of society existing there, of which we had no idea, and in charity must believe the statement in some measure exaggerated. The rage for duelling is at such a pitch that a jest or smart repartee is sufficient excuse for a challenge, in which powder and balls are the arguments. The Court of Honor has proved unsuccessful in its operation, and no person, it is said, has yet dared to stem the current of popular opinion. The accuracy of the Creoles with the pistol is said to be astonishing, and no youngster springing into life, is considered entitled to the claims of manhood, until made the mark of an adversary's pistol. In their shooting galleries, the test of their aims is by firing at a button at 10 or 12 paces' distant, suspended by a wire, which, when struck, touches a spring that discloses a flag. There are but few who miss more than once in three times. An appointment for a duel is talked of with the *nonchalance* of an invitation to a dinner or supper party.—*N. Y. Star.*

He that rises late must trot all day,—and will scarcely overtake his business by night.

SILKS AT REDUCED PRICES.

Eliab Stone Brewer intending to make a new arrangement in his business will sell his stock of Silk Goods at very reduced prices, viz:

20 Pieces Blk. Gros de Naples (slightly spotted) at 25 cts per yard—15 do. perfect, 2s. do. 25 do. Superior Satins Levantines, 3s6. do—10 do. do. 3s.—6 do. Rich Striped do. 3s. 9.—40 do. Rich and Superior Col'd Poult de Soies, 2s.—30 do. do. (spotted) 2s6.—25 do. Heavy Blk. Sinchaws from 2s.6 to 3s.6 25 do. do. Sarsnets, from 2s. to 2s. 6.—100 Dress Patterns Fig. Black Canton Crapes at 6s. per pattern—50 do. do. to match, 7s.6—50 do. do. Brown, 7s.6—50 pieces Black Canton Crapes at 1s. per yard—20 do. Heavy Blk Turk Satins (4-4 in width) 6s. 5 do. do. Italian Lustrings 5s.—10 do. common do. 4s.—10 do. Fig'd and Plaid Sarsnets, 2s.6—20 do. Grecian Shallys of superior fabric and figures 3s.9—a few pieces Foulards at 5s. Also, Blk. Brown, Green, Lt. Blue, Pink and yellow Satins. No. 414 Washington Street, Dec. 27th, 1834.

HOLLIS' CELEBRATED HORSE LINIMENT,

For Sprains, Bruises, Wind-Galls, Old Strains, Stiff joints, Swelled or Cracked Heels, and for Horses that are strained in the back sinews, wrung in the withers, &c.; also for Glandular swellings of the throat.

The ingredients which compose this preparation have been carefully selected after many years' experience, and are some of the most successful remedies united, correctly proportioned and happily adapted to afford relief in all the above mentioned complaints; the proprietor feels assured that when once this article is used, it will be preferred to any other, as it is decidedly he best and certainly the most convenient article in use.

N. B. Persons afflicted with Rheumatism, Sprains, Cramp, Numbness, Stiffness, or Weakness in the Joints, will find this Liniment a valuable and efficacious remedy.

Prepared and sold by THOMAS HOLLIS, Druggist and Chemist, No. 30, Union Street, Boston, Mass.

☞ The Public are requested to observe that each label is signed.

Price of large Bottles one dollar, small do. 75 cents. o29

SEEDS FOR HOT BEDS.

Just received at the Seed Store connected with the New England Farmer Office, Nos. 51 & 52, North Market street, Boston, the greatest variety of early Vegetable and Flower Seeds to be found in New England, many of which are now wanted for Hot Bed Sowing. We have received from Europe the finest assortment of Cabbage, Cauliflower, Broccoli, Sweet Portuguese Marjoram, and early deep Scarlet Short Top Radish Seeds, &c. &c. Among the European Cabbage Seeds are the true early York, early London Battersea, Savoy, and other Cabbages—early curled Silesia, Tenni-ball, and Royal Cape Head Lettuces, Mignionette, Long Turkey Cucumbers, for forcing, (white and green) early White Dutch Turnips, Tomatos, Lima Beans, early Peas, Beans, &c. comprising every kind of seed wanted in New England,—warranted of the very first quality.

Also, *GRASS SEEDS* of all kinds, Herds or Timothy, Red Top, Red and White Clover, Lucerne, Orchard Grass, Tall Meadow Oats Grass, &c. at the lowest market prices, wholesale and retail. Feb. 11.

EXTRA EARLY PEAS.

The Earliest Dwarf Pea grows about 20 inches high, is a good bearer and decidedly the earliest known. The seed offered by the subscriber was raised expressly for the New England Seed Store, near Canada line.

Market Gardeners and others will be supplied with large or small quantities if applied for early in the season.

jan 7. GEO. C. BARRETT.

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☞ No paper will be sent to a distance without payment being made in advance.

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